CLAIMS

1. A denatured spirulina of being removed the unpleasant smell of spirulina, of maintaining its nutrients undestroyed, of being changed the unpleasant deep blue color to from light blue to rose pink, and of showing higher suspensible nature to cold water characterized in that spirulina is suspended in distilled or purified water to destroy its cell membranes by osmolytic treatment, so the chromoprotein phycocyanin leaks out of the cell membranes; chromoprotein in the spirulina is partially denatured by heating the resulting mixture; condensing, condensing under reduced pressure or finally freeze-dried the resulting mixture.

2. A denatured spirulina of being removed the unpleasant smell of spirulina, of maintaining its nutrients undestroyed, of being changed the unpleasant deep blue color to from light blue to rose pink, and of showing higher suspensible nature to cold water characterized in that spirulina is suspended in distilled or purified water to destroy its cell membranes by osmolytic treatment, so the chromoprotein phycocyanin leaks out of the cell membranes; the mixture is deaerated by reducing pressure in a closed chamber; chromoprotein in the spirulina is partially denatured by heating the resulting mixture; condensing, condensing under reduced pressure or finally freeze-dried the resulting mixture.

3. A denatured spirulina of being removed the unpleasant smell of spirulina, of maintaining its nutrients undestroyed, of being changed the unpleasant deep blue color to from light blue to rose pink, and of showing higher suspensible nature to cold water of claim 1 or 2, wherein the spirulina is treated at from 60℃ to 130℃.

4. A denatured spirulina of being removed the unpleasant smell of spirulina, of maintaining its nutrients undestroyed, of being changed the unpleasant deep blue color to from light blue to rose pink, and of showing higher suspensible nature to cold water of

claim 1 or 2, wherein a small amount of C_1-C_4 lower alcohol is added to prevent foaming at the time of deaeration.

5. A food additive or food, to which denatured spirulina of being removed the unpleasant smell of spirulina, of maintaining its nutrients undestroyed, of being changed the unpleasant deep blue color to from light blue to rose pink, and of showing higher suspensible nature to cold water is added.

6. A manufacturing process for the preparation of denatured spirulina of being removed the unpleasant smell of spirulina, of maintaining its nutrients undestroyed, of being changed the unpleasant deep blue color to from light blue to rose pink, and of showing higher suspensible nature to cold water characterized in that spirulina is suspended in distilled or purified water to destroy its cell membranes by osmolytic treatment, so the chromoprotein phycocyanin leaks out of the cell membranes; chromoprotein in the spirulina is partially denatured by heating the resulting mixture; condensing, condensing under reduced pressure or finally freeze-dried the resulting mixture.

7. A manufacturing process for the preparation of denatured spirulina of being removed the unpleasant smell of spirulina, of maintaining its nutrients undestroyed, of being changed the unpleasant deep blue color to from light blue to rose pink, and of showing higher suspensible nature to cold water characterized in that spirulina is suspended in distilled or purified water to destroy its cell membranes by osmolytic treatment, so the chromoprotein phycocyanin leaks out of the cell membranes; the mixture is deaerated by reducing pressure in a closed chamber; chromoprotein in the spirulina is partially denatured by heating the resulting mixture; condensing, condensing under reduced pressure or finally freeze-dried the resulting mixture.

8. A manufacturing process for the preparation of denatured spirulina of being

removed the unpleasant smell of spirulina, of maintaining its nutrients undestroyed, of being changed the unpleasant deep blue color to from light blue to rose pink, and of showing higher suspensible nature to cold water of claim 6 or 7, wherein the spirulina is treated with heat at from 60℃ to 130℃ .

9. A manufacturing process for the preparation of denatured spirulina of being removed the unpleasant smell of spirulina, of maintaining its nutrients undestroyed, of being changed the unpleasant deep blue color to from light blue to rose pink, and of showing higher suspensible nature to cold water of claim 7, wherein a small amount of C_1-C_4 lower alcohol is added to prevent foaming at the time of deaeration.